

USDA Foreign Agricultural Service

GAIN Report

Global Agricultural Information Network

THIS REPORT CONTAINS ASSESSMENTS OF COMMODITY AND TRADE ISSUES MADE BY
USDA STAFF AND NOT NECESSARILY STATEMENTS OF OFFICIAL U.S. GOVERNMENT
POLICY

Voluntary Public

Date: 1/13/2011

GAIN Report Number: CH11001

China - Peoples Republic of

Post: Beijing

Pathogen Limits for Foods

Report Categories:

FAIRS Subject Report

Approved By:

Melinda Meador

Prepared By:

Wu Bugang

Report Highlights:

On January 10, China's Ministry of Health notified the WTO of Pathogen Limits for Foods as G/SPS/N/CHN/354. The comment period for this draft measure ends on March 11, 2011. China has not yet determined an implementation date for the newly proposed measure. This report is an INFORMAL translation of this document.

Executive Summary:

On January 10, China's Ministry of Health notified the WTO of Pathogen Limits for Foods as G/SPS/N/CHN/354. This standard establishes limits of various pathogens in different foods. China will accept comments on this draft measure until March 11, 2011. The proposed implementation date is to be determined.

Comments can be sent to China's SPS Enquiry Point at sps@aqsiq.gov.cn

This report is an INFORMAL translation of this document.

General Information:

BEGIN TRANSLATION

National Food Safety Standard**Pathogen Limits for Food****(GBxxxx-201x)**

(Draft for comment)

Issued date:

Implementation date:

Issued by: the Ministry of Health

1. Scope

This standard specifies the pathogenic indicator, pathogen limits for food and the methods of inspection.

1. Normative references

The documents contain provisions which, through reference in this standard, constitute essential provisions of this standard. For dated references, only the dated edition of the normative document referred to applies. For undated references, the latest edition of the normative document (including all the amendments) referred to applies.

1. Pathogenic indicator

1 The standard of pathogen limits for food is shown in Table 1, in which the food classification applies only to this Standard.

2 Food produced by canning technology ultra high temperature short time sterilization shall meet the requirements of commercial sterilization, where the method for inspection shall be performed according to GB/T 4789.26.

Table 1: Standards of Pathogen Limits for Food

Food	Pathogenic indicator	Sampling program and limits (if not specified, indicated by /25 g or /25 mL)				Method for inspection	Remarks
		n	c	m	M		
Meat and meat products	Salmonella	5	0	0	-	GB 4789.4	-
	Listeria monocytogenes	5	0	0	-	GB 4789.30	Applicable to cooked meat products and instant raw meat products.
	Staphylococcus aureus	5	0	100 CFU/g	-	GB 4789.10	
	Campylobacter jejuni	5	0	0	-	GB/T 4789.9	Applicable to prepared meat products.
	Escherichia coli O157:H7/NM	5	0	0	-	GB/T 4789.36	Applicable to prepared beef products
Aquatic products	Salmonella	5	0	0	-	GB 4789.4	-
	Listeria monocytogenes	5	0	0	-	GB 4789.30	Applicable to eating raw aquatic products and cooked aquatic products.
	Vibrio parahaemolyticus	5	0	0	-	GB/T 4789.7	Applicable to cooked aquatic products.
	Vibrio parahaemolyticus	5	0	100 MPN/g	-		Applicable to eating raw aquatic products and cooked aquatic products.
Egg products	Salmonella	5	0	0	-	GB 4789.4	-
Cereal	Salmonella	5	0	0	-	GB 4789.4	-

products	Listeria monocytogenes	5	0	0	-	GB 4789.30	Applicable to cooked cereal products.
	Staphylococcus aureus	5	1	100 CFU/g	1000 CFU/g	GB 4789.10	Applicable to cooked cereal products.
	Staphylococcus aureus	5	1	1000 CFU/g	10000 CFU/g		Applicable to raw cereal products.
Soybean Products	Salmonella	5	0	0	-	GB 4789.4	-
	Staphylococcus aureus	5	0	0	-	GB 4789.10	
	Listeria monocytogenes	5	0	0	-	GB 4789.30	
Baked and fried foods	Salmonella	5	0	0	-	GB 4789.4	-
	Staphylococcus aureus	5	0	0	-	GB 4789.10	
Candy, chocolates and cocoa products	Salmonella	5	0	0	-	GB 4789.4	-
Honey and honey products	Salmonella	5	0	0	-	GB 4789.4	-
	Listeria monocytogenes	5	0	0	-	GB 4789.30	
Processed fruits	Salmonella	5	0	0	-	GB 4789.4	-
	Staphylococcus aureus	5	0	0	-	GB 4789.10	
Algae products	Salmonella	5	0	0	-	GB 4789.4	-
	Vibrio parahaemolyticus	5	0	0	-	GB/T 4789.7	
	Listeria monocytogenes	5	0	0	-	GB 4789.30	
Beverages	Salmonella	5	0	0	-	GB 4789.4	-
	Staphylococcus aureus	5	0	0	-	GB 4789.10	
Frozen	Salmonella	5	0	0	-	GB 4789.4	-

Beverages	Staphylococcus aureus	5	0	0	-	GB 4789.10	
Fermented liquor and assembled alcoholic drinks	Salmonella	5	0	0	-	GB 4789.4	-
	Staphylococcus aureus	5	0	0	-	GB 4789.10	
Condiments	Salmonella	5	0	0	-	GB 4789.4	-
	Staphylococcus aureus	5	0	0	-	GB 4789.10	Applicable to other condiments except spices.
	Vibrio parahemolyticus	5	0	0	-	GB/T 4789.7	Applicable to the condiments for aquatic products.
Fat, oil and chyle fat products	Salmonella	5	0	0	-	GB 4789.4	Applicable to water-bearing emulsified oil and fat (more than 1% of the limits)。
	Staphylococcus aureus	5	0	0	-	GB 4789.10	
Fruit jelly	Salmonella	5	0	0	-	GB 4789.4	-
	Staphylococcus aureus	5	0	0	-	GB 4789.10	
Instant Food	Salmonella	5	0	0	-	GB 4789.4	Applicable to other instant foods not listed in this table.
	Listeria monocytogenes	5	0	0	-	GB 4789.30	

END TRANSLATION